

# ZUNZUN

## ROSADO DE CABERNET FRANC



### IN THE VINEYARD

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**Varietal:** 100% Cabernet Franc

**Origin:** Finca Lamadrid, Agrelo, Luján de Cuyo, Mendoza.

**Vineyard Altitude:** 1,000 masl.

**Density Planting:** 7.200 plants per hectare.

**Yield:** 1 plant per bottle.

**vineyard management:** It is driven by high trellis, on silty clay soil, with drip irrigation.

**Harvest Method:** By hand.

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### TASTING NOTES

Bright pale pink color, in the nose we find fruit such as peach, cherry, and pear as well as fresh citric notes. A bouquet of pink and white flowers accompanies light spices such as cardamom. It is elegant and easy to drink with a balanced acidity that adds freshness to light, soft tannins.

### AT THE WINERY

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**Warehouse Reception:** It is received in 18 kg boxes where it undergoes double manual selection.

**Maceration** A short maceration 50% with skins, is carried out for 5 hours at a temperature of 8 °C.

**Alcoholic Fermentation** In cement eggs, with indigenous yeasts working for 20 days with low temperatures between 14 and 16 °C, thus preserving freshness and aromas.

**Malolactic Fermentation:** It is conditioned in cement eggs at 20°C for 25 days. AGING 75 days on lees.

**Winemaker** Angelina Yañez

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